

Things to Interest Our Women Readers

LIVER AND BACON ARE PAPER BAG CONQUESTS

To Say Nothing of Perfect Roast Mutton, Layer Beef and Pork, and Cutlets for the Nursery and the Delicate Stomach.

SOME GENERAL DIRECTIONS FOR PAPER BAG COOKING

Select a bag that fits the food to be cooked. Grease bag well on inside, except in case of vegetables or when water is to be added. When food is seasoned and otherwise prepared, place in bag, fold mouth of bag two or three times and fasten with a wire paper clip. Also fold and clip corners of bag to make it fit snugly. Simply put the bag within another.

Place bag in oven (gas, coal or oil) on grid shelves or wire broilers, never on solid shelves. Place seam side up always. Do not move or open bags when once placed for cooking. Put roasts and entrees on lower shelf, fish on the middle, pastry, etc., on the top, where heat is most intense. Have not oven (200 degrees Fahr.) by lighting the gas eight minutes before putting in bag; then slack heat one-third to one-half as soon as the bag corners turn brown. Do not let bag touch sides of oven or the gas flames. Adhere to time given in recipes, then food will be well cooked.

Take up bag by slipping the lid of a tin pot underneath it. To secure gravy, let out water, etc., stick a pin hole in bottom of bag and drain over a dish.

Except in case of pies, no dish should be used in paper bag cooking.

Writing so much of Christmas cakes and sweets and dinners that can be cooked in paper bags has brought me almost to the pass where I feel surfeited of holiday fare. It has made me wonder, too, if my readers will not be likewise glad to get back to homelier fare, at least for one day. After we have been thus virtuously simple, there can again be cakes and ale, with ginger hot in the mouth.

Needs must one decline and fall from turkey before the Christmas week is out. The slope is easy if helped by perfect roast mutton. Choose a saddle, if you want the very best. But it must be bought a day ahead of the cooking, have the ribs ends cut short and neatly rounded, wash it quickly, salt it very very lightly, brush over with melted butter and vinegar—a teaspoonful of each mixed—and keep in a cool airy place until ready for cooking. If it is hanging outside, it should be well wrapped in damp cheese cloth, and hence will need no more washing when brought in for cooking. Grease a bag that will be a loose fit very thickly, clarified drippings answering for this better than butter. Sprinkle fine herbs in powder lightly over the meat, also a very little more salt, red and black pepper, and a few drops of tabasco, chilli vinegar or Worcester sauce. Melt a spoonful of tart jelly, currant or crabapple, in a spoonful of claret, lemon juice or vinegar, add a teaspoonful of good butter, mix well, and brush the meat well over with the mixture. Save any remainder for the gravy later on. Slice an onion very thin and lay upon top of the meat. Place it in your greased bag with a little more butter, seal, cook in hot oven five to seven minutes, then slack heat half and finish the cooking, allowing eighteen to twenty minutes to the pound. Make a pop-hole in the bag top; if the meat is not brown enough at the end, cut away half the upper part of the bag, turn the heat on full and brown for five minutes. Remove from bag to a very hot dish and keep hot while you pour the bag gravy in a saucepan with what remains of the wine mixture or a little fresh wine and jelly and butter. Cook together for one minute after it strikes the boil, thickening with browned flour if you must have thick gravy. Send to table in a boat. Serve with the mutton, baked potatoes, white turnips cooked soft and mashed, and apple-and-onion relish; also either hot corn bread or steamed brown bread.

Layer beef is hearty, tasty and not too costly. Get as much round meat as you need, have it cut in thin slices and the slices divided lengthwise into strips. Make a square or oblong mould from a paper bag, butter it well after clipping the corners firmly, lay upon the bottom either toasted breadcrumbs or thinly sliced potatoes and onions, dot with butter and cover with a layer of beef, cut to fit the mould neatly, and season with salt and pepper. Butter the meat on both sides if you like things very rich. Repeat the layers until the mould is full, then pour over a little milk and

enough tomato catsup to moisten the upper layer. Dot with bits of butter. Set the mould inside a greased bag, put on trivet in the oven, using either upper or lower shelf, and cook thoroughly, allowing twenty minutes to the pound. Serve in the paper mould, setting it on a hot dish.

An approximation to this can be made by slicing the meat, buttering and seasoning it as directed, then piling it in layers with potatoes or bread-crumbs between and tying firmly in a bundle before putting in the greased bag.

Cold roast pork, sliced, seasoned and cooked thus in layers, with sliced apples or sweet potatoes between the layers, makes a good dish for lunch on and is easily and quickly prepared. Cold roast beef, with left over mashed potatoes and turnips, is also good and handy. To make it specially tasty, pour over it tomato catsup in small quantities as you pile it, and add either bits of minced onion or onion juice.

Try also a beef heart, bag-roasted. Soak for three hours in cold, slightly salted water, then scald, drop in cold fresh water, let stay a moment, cut away the top, and take out the inner vessels. Drain and season lightly outside and in, put a bit of butter at the lowest part inside, fill with bread-crumbs stuffed highly seasoned with onion and pepper or slightly moistened with tomato catsup, and tie up firmly, putting slices of bacon over the outside. Slice a large mild onion thin, also two large white potatoes, and, if at hand, a green pepper and a peeled tomato. Put the vegetables in a well-greased bag with the stuffed heart in the middle of them, seal and bake. An hour ought to suffice, but a large heart may require longer cooking.

Liver and bacon are not beyond the paper bag. Slice the liver thin, season it as to frying, put it in a well-greased bag, lay bacon slices all over it, seal and cook for fifteen minutes—five in a hot oven; ten after slackening heat. Keep the heat full five minutes longer if you like it very crisp. Here is an approach to the bacon and cabbage of the countryside. The cabbage must be tender and the hard center stalk left out. Shred the leaves fine, scald them, pour off the hot water, drain well and mix with a quarter pound of sliced bacon cut in tiny bits. Mix well, season with salt, pepper and a very little vinegar, put in a well-greased bag with a tumbler of water and a very little baking soda, seal and cook in a hot oven forty to fifty minutes.

GERMAN GIRLS SEEK MATES.

BERLIN.—German girls are preparing to wage active competition with their British cousins for Canadian husbands. We are made acquainted with this manifestation through an appealing communication to the Tageblatt, which vouches for the genuineness of its correspondent and the earnestness of her plans. She has heard of the arrival of a Canadian plenipotentiary in England, with instructions to seek out, capture and ship 5000 eligible brides, and she announces the determination of German girls not to allow British rivals to "snatch such eminently desirable partis as Canadian husbands from under our very noses."

"Helene," the spokeswoman of her lovelorn sisters who covet firesides in Manitoba and Saskatchewan, avers that their intention of deserting Germany for the Dominion springs from discontent with political conditions at home. She belabors Dr. von Bethmann-Hollweg's government for stubborn legislative disregard of the fact that the fatherland contains several million more women than men, and she says that German women of spirit have lost patience with a regime that deprives them of the vote.

BUTTERMILK PIE.

One and one-half cups of sugar, three even tablespoonfuls of flour, one-half teaspoonful of baking soda, four eggs, a tablespoonful of melted butter, three cups of buttermilk (or sour milk). Put the flour into a saucepan, wet it with a little cold water, then add one-half cup of hot water. Set over the fire and cook, add the butter, sugar and well beaten eggs, and, last of all, the buttermilk and soda. This will make a filling for two large pies. Line pie tins with puff paste and fill with the mixture. Bake until "set."



HOW TO BUY WEAR IN DRESS GOODS.

The woman who must consider economy wants when she buys dress goods to get something that will wear. She cannot afford to purchase material that will pull to pieces in the seams, that will fade or get stringy, or quickly wear through. Money with her is too scarce an article to be invested in any such unprofitable fashion.

But how can she tell that she is buying economically, that she is getting the value for the money she pays? She may not be able to tell if she is getting wool or cotton when it is woven as it is today, for cotton when manufactured into cloth often looks so much like wool that a sheep himself would be deceived. How can she tell if the color will fade? How can she foresee whether the sleeves will wear through on the forearm in a few weeks? She feels that on any of these points she has no sure knowledge. All that she is sure of is that she hasn't very much money, and that her dress must last her a certain length of time.

The first thing for a woman to do is to buy in a reliable store. No woman in the world needs to go to a reliable store so much as does the woman who has but little money. She should therefore, choose her store carefully, and bear in mind those who treat her right.

It is difficult for the inexperienced to tell wool from cotton. It is almost impossible for a customer in a store to do so. There is an acid test, and there is a way of separating the threads in a fabric and breaking them and telling by the way they break whether they are wool or not. But both of these methods are impractical for the shopper. To be sure, she might separate the threads and break them, but this test is becoming more and more unreliable because of the way wool and cotton are being carded

today. Her wisest course is to choose a merchant whose word can be relied upon, and who will make good any articles that proves not as stated.

It is necessary to know whether you are buying wool or cotton, for it is not economy to buy cotton-warp goods, that is for a dress or suit that is desired for hard wear. A thread or two of cotton, possibly mercerized and thrown in to give some style effect, does not harm; but regular cotton-warp goods are poor economy. All-wool goods will cost but little more, are wider, and cut to better advantage so that so much material is not required. And when it comes to the question of wear, there is no comparison. A cotton-warp fabric in a little while gets grayish, stretchy. It does not clean or press satisfactorily. All wool, on the other hand, holds its color, holds its shape. It tailors better, can be cleaned and pressed while a thread of it lasts, and so always is fresh-looking and stylish. In addition to always looking well, it wears much longer. So that though it may seem at first to be the more expensive, it is in the end, by far the more economical.

It is this first cost that often misleads the woman who must be economical. She thinks that the cotton-warp material for a skirt will only cost seventy-five cents whereas the all-wool will be a dollar and a half, twice as much. But she does not stop to consider that the cost of making will be the same in either case, or take as much time, and time with many women is money, and that the all-wool skirt will outwear three cotton-warp ones and look better all the time. The one good looking, all-wool skirt even if it only lasted as long as two of the poorer quality, saves the cost of making one skirt and has more style. So that it is decidedly the best economy to buy the better material.

THE GIRL WHO DRESSES IN ONE COLOR SAVES MONEY

The monotone girl is well known. Sometimes she is effective, occasionally monotonous. All depends upon the girl's artistic sense and knowledge of her own coloring.

The woman who has not much of an income does well to be a monotone. The initial cost may stagger her. It is not cheap to have all one's belongings match or harmonize. Once they do, there is wide possibilities in hangovers. Last year's hat or frock is much more possible when one never wears anything but blue or black and white or various shades of brown.

In adopting a color make sure it is yours. Because you read somewhere that brown is the best setting for the red-headed girl do not become "the brown lady" forthwith. You may be the red-headed type that is not clear pink and white in complexion, then will brown make your skin muddier and your eyes duller than nature intended.

If you are a monotone select a color that is not "fancy." No one denies the fetchingness of "the pink lady" on the stage; on the street or at market she is sure to look bad style. If you feel pink in your color use touches of it freely; do not dress like a summer sunset the year round.

Consider age in being a monotone. The young girl who goes in for gray or black will rue it later when she has a feeling against looking ten years older. Better that than adopting rose color when the roseate tints of youth have fled. Gray, violet, black and white, on the other hand give an older woman distinction if well handled; she never need fear a "kittenish" effect.

Contour must also be taken into account. Ecu and brown tones may play up your hair and eyes also your flesh. The fat woman always looks fatter with this color scheme even in the hands of an artist.

Service durability must not be overlooked. Only the wealthy monotone can afford to wear nothing but white or delicate colors. Nothing lovelier if motor cars and unlimited cleaning bills enter into one's scheme of life. Fading is inevitable with many shades otherwise feasible.

Be unobtrusive in your color effect. Freakish dressing is bad style, and few girls fail to look unrefined as a result of it. Especially if one's clothes are more or less amateurish in style, be bought ready-made go in for simplicity of coloring and line.

Do not overdo your monotone. If you wear nothing but violet, for instance, don't think it necessary to have your walking boots made to order to get harmonizing tones and cut out violet gloves. Gray or white ones always look well and are far better form.

If she must dress on little the monotone must have no touch of color blindness if her had is to be economical. Undoubtedly one-color dressing has much to recommend it to the girl on small allowance; it would have more if shades were not even more unadaptable than radically different colors.

And the monotone must be a good buyer, have a clear business head. When you can take any gown or hat that is good looking bargains often come your way; confined to one color, material, fit, tone and purse frequently are "at outs."

FLOUNCES ARE ADJUSTABLE.

Adjustable flounces in petticoats are not entirely new, but until recently it has not been easy to buy ready made these convenient transformations. Now one can indulge in a close fitting jersey top—which will outwear half a dozen flounces—and with it several ruffles to button on.

One of these flounces can be of soft satin finely knife plaited and edged with a ruche; another more serviceable of moireen, tucked and with a narrow plaiting at bottom; a third of changeable silk.

The flounces are finished with a buttonholed band, while buttons to correspond are placed on the petticoat. In this way it is easy to use remnants of dress lining and have a petticoat to match each gown.

Such a petticoat is convenient for the traveler, as the flounces fold into much smaller compass than the same number of skirts.

MACARONI

Macaroni in one form or another should appear on every table several times a week. Too many families have only one way of serving macaroni. That is au gratin, and naturally the family soon grows tired of it. To get an idea of the innumerable dishes in which macaroni may appear it would pay a housewife to visit one of the good Italian restaurants, look over the bill of fare and then from time to time try the different ways of preparing it. A visit to a first-class Italian grocery is also illuminating.

There are fully sixty forms of Neapolitan macaroni, which is dried in the sun, and while native Americans know and use but few of these, the Italian Americans use them all. There are only about forty forms of the Genoese paste, which is dried upon shallow shelves in big, airy rooms, in use here, and it is higher in price than the Neapolitan. American macaroni most often imitated the form of the Genoese. Time was when this country received all of her supplies of the various macaronis from Italy or France, but now a great deal of macaroni is made here. Eight years ago it was a hard matter to get American-grown wheat with sufficient gluten to make good macaroni, but today the Dakotas and other regions of the northwest are raising durum wheat and factories are making macaroni commercially on a large scale.

In Cooking Macaroni. The preliminary treatment of macaroni, however served, is always the same. It is to be cooked like rice, in an abundance of boiling salted water, three-quarters of an hour or until perfectly tender. It should then be drained and rinsed with cold water to prevent the tubes from adhering to one another. To cut in small pieces put the cooked tubes parallel on a board, and cut through all at once.

Macaroni With Tomato Sauce. Having properly cooked and drained three-fourths of a pound of macaroni, put into a saucepan with one cup tomato sauce and the same quantity rich brown gravy. To make the tomato sauce, cut one carrot and one onion in slices and fry in a tablespoonful of butter until brown. Add two tablespoonfuls of flour and when blended pour in one quart of tomatoes. Season with a little thyme, salt and pepper and simmer gently for three-quarters of an hour. Add a teaspoonful of sugar and strain through a coarse sieve. Add a few mushrooms, fresh or canned, and two tablespoonfuls of tongue diced. Season the macaroni with salt and pepper, add a quarter pound grated Parmesan and pour the sauce and gravy over the macaroni. Serve very hot.

Deviled Macaroni.

Take two cupfuls of boiled and chopped macaroni and mix with it a white sauce made by cooking together two spoonfuls each of flour and butter, then reducing with a cupful of hot milk; season with salt and paprika, add three hard boiled eggs minced, a tablespoonful of chopped parsley, two teaspoonfuls of onion juice and a dash of nutmeg; when well mixed, pour into scallop shells, sprinkle the top with buttered crumbs or cheese as preferred and brown in a quick oven; just before serving make a depression in the center of each scallop and fill with chili sauce.

Timbales of Macaroni.

Cook a half pound of macaroni and drain thoroughly; beat up the yolks of five eggs and the whites of two, add a cupful of rich cream, the breast of a cold fowl and some thin slices of boiled ham, both finely minced, three tablespoonfuls of grated Parmesan, with salt to taste and a dash of paprika or cayenne; put into timbale cups and set in a baking pan half filled with water; bake three-quarters of an hour and serve very hot.

Macaroni Milanese.

Cook the macaroni as usual, pour cold water through it and return to the kettle. Pour over it a cup of milk and reheat. Butter a pudding dish and put into it, in alternate layers, the macaroni and grated cheese, seasoning with a little more salt and a few grains of cayenne. Put plenty of bits of butter on top, cover with fresh, rich milk, cover and bake fifteen or twenty minutes. Uncover and brown.

Macaroni With Oysters.

Butter a deep pudding dish and put in a layer of cooked macaroni. Sprinkle with salt, pepper, fine cracker crumbs and bits of butter; then alternate macaroni and oysters until all the ingredients are used, having macaroni for the top layer. Heat the liquor from the oysters with a half cup of cream, pour over the macaroni, cover and bake half an hour in a hot oven. Cover and brown.

Vermicelli Pudding.

Boil one cupful broken Italian vermicelli in well salted water to cover for ten minutes, then add to a pint and a half boiling milk. Simmer twenty minutes in a double boiler, then take from the fire and pour over four well beaten eggs stirred together with one

FEW SUGGESTIONS ABOUT EDUCATION OF CHILDREN

You cannot expect respect from a child of three years, nor expect that it should know its proper place, but at a very early period of life of the child you must begin to teach it certain reverence and make it understand the distance between itself and its parents. This is the idea as lately expressed by Emil Eaguett, member of the French Academy and an authority on the subject. Writing further, M. Eaguett says:

I do not agree with those who want a child to say "Sir" instead of "father," and I do not even object to the child-like "papa" up to a certain age, but I do insist on children being taught to address their parents in a respectable manner and not in the same manner as they address their comrades and playmates. In France, where we have the difference between "vous" (you) and "tu" (thou), a child should certainly address its parents by the former word. It is only a little thing, but nevertheless a very important one. Parents, on the other side, should certainly use the more familiar "tu."

Later on parents must see to it that the respect and love grow together, one feeling never taking the place of the other. Montaigne very justly criticizes those who seem to love their children only while they are small, saying: "A true and natural affection should arise and grow in strength as time goes on and gradually the relations should develop into full respect and confidence from both sides."

When the child grows to be 14 or 15 years old, discreet confidence should take the place of respectful attention. Then the time has come when advice, punishment and sermons or lectures have little or no effect, but must give way to education by example. This seems quite self-evident, but still you will notice that the use of personal example is neglected in a good many families. It certainly exists, but it is used in too general a way. It is like this. You are a man of orderly habits who works hard and regularly and who goes to your office punctually every day. You are setting a good example, that of regular work, to your son, but it is not an example which is properly adjusted and adapted to his present duties.

You, madam, are a good housewife and a loyal spouse. You are setting an excellent example to your daughter some time in her future, but not one which applies very well to the present time. What you must do is this: You must become a child for the sake of your child, and through confidential talks with her you must live over again your own childhood with her or with him, put yourself on an equal footing with him or her to make them thoroughly understand the example.

"Præterita adstant veniens æva cominus ætas."

This means that you must say:

"I did this or I did that. My mother said to me. This happened to me, and this is how I did in that case."

You must pass back and forth in the form of a child before the eyes of your child. You must live over again to be able to teach how to live.

You must never begin saying, however:

"When I was your age—" for this seems to indicate that you go back to the age of your child merely for the purpose of teaching a lesson. The confidential talk must seem quite natural and spontaneous, a simple memory recalled only by the present age of the other.

You must never say too much, but must know how to stop the very moment the memory is about to reveal itself as a disguised lesson, which the keen perception of a child rapidly discovers.

Then you must always be careful not to praise yourself or boast.

Goethe tells how he, after having

cup sugar and a large tablespoonful butter. Flavor (with a teaspoonful vanilla, turn into a well buttered pudding dish and bake in a rather slow but steady oven for half an hour. Serve with cream sauce.

Catsup From Canned Tomatoes.

An excellent catsup can be made from canned tomatoes. Put two gallons canned tomatoes into a porcelain-lined kettle and cook for half an hour. Press through a sieve to remove the seeds, then return to the kettle and cook down to a thick paste, taking care not to let it scorch. Add a pint of vinegar, two tablespoonfuls salt, a tablespoonful each celery seed and ginger, a teaspoonful each cloves, white pepper and allspice, a half teaspoonful cayenne and a pint of grated horseradish. Cover and cook for three-quarters of an hour. Strain through a sieve, turn into clean, sterilized bottles, cork and seal.

been cruelly beaten by three mischievous comrades and after having suffered stoically without moving a finger because it happened during school hours, immediately after the school hours were over, caught one of his tormentors by the throat, threw him down, put his knee on his chest, caught hold of the other with one arm and threw him down and thereupon did the same thing to the third. When he had them all down in the dust he knocked their heads together until they yelled for mercy.

Now, this story may be true, but if Goethe told it to his children, I am sure they smiled at him and felt something quite different from respect.

I remember one very good father. Before his daughters, who were eighteen and twenty years old, he told, with eyes that were quite dim with emotion, the story of his honeymoon, his wedding trip, the first days when he dared not address his wife by the familiar "thou" (thou), the beautiful places they visited, a number of small incidents, and the return home feeling that after all there is no place like home. He ended in this way, "We both felt that we had fifty years of happiness before us." He was very child-like and never thought of teaching a lesson, but he taught a most excellent one all the same.

Recipes Girls Should Know

Planked Halibut.

Trim the ends of a nice, solid piece of halibut, weighing about four pounds, and cut the entire width of the fish. Peel and slice three onions into a baking pan, and on these lay the halibut. Squeeze the juice of a small lemon over it, put some pieces of butter on the top, pour in half a cupful of white stock and half a cupful of white wine. Bake for three-quarters of an hour, baste it several times with the liquid in the pan. Add a little salt. When ready lift out the fish onto a hot plank. Put some hot mashed potatoes through a forcing bag round the fish, brush with beaten egg and return to a hot oven to brown the potatoes. Fill up the space between the fish and potatoes with hot macedoine of vegetables. Decorate with parsley and lemon.

Using the Bread Mixer.

This bread mixer consists of a heavily tinned pall of from two to six leaves capacity, which clamps on to the table or bench with an adjustable clamp. The curved metal rod by which the bread is mixed is carried through a flat metal crosspiece to the handle of the machine. The cover slips over this handle and is held firmly in place by the crosspiece, which has two curved points at each end. These slip over the rolled edge of mixing pall and the piece is fastened securely by a clamp lock. The handle is turned around on top of the pall. When mixing is over the curved beating bar or kneader may be removed from the crosspiece by loosening a clamp which holds it through and in the handle, thus permitting the dough to rise in the pall in which it was kneaded.

Making Apple Jelly.

Wipe, quarter, stalk and core the apples, also wipe a stalk of rhubarb and cut it into pieces, then place both of these into the preserving pan with two pints of water for four pounds of apples and a stalk of rhubarb; boil very gently together for fifteen minutes or until the apples are quite in a mush; now turn into the jelly bag and allow it to run through at its leisure, being careful not to press or meddle with it in any way while the juice is running through. When all the juice is extracted weigh it, and boil in a clean saucepan for twenty minutes; then, for each pint of juice, add three-quarters of a pound of lump sugar and boil it all up together again for ten or fifteen minutes, keeping it most carefully skimmed. Directly it jellies on the spoon pour it into glass jars and seal.

Using Forcing Bag and Tube With Whipped Cream.

Remove the seeds from a ripe cantaloupe melon. Cut the pulp into neat pieces and mix it with a few sliced bananas and a few preserved cherries. Chill and serve in the shell. Decorate with whipped cream. Turn the ends of the bag round once or twice to keep the mixture from squeezing up. Hold these ends firmly in your hands, press out the mixture, guiding it steadily where you will.